



THE TROUT

At Tadpole Bridge

SUNDAY LUNCH MENU

NIBBLES

Homemade bread, olive oil and balsamic, marinated olives (vg)	6.50
Deep fried whitebait, harissa mayo	5.50
Ricotta, peas and beetroots tartelette	5.50
Fried polenta tortillas with spiced tomato chutney (gf)	4.50

STARTERS

Chefs seasonal soup, homemade bread	6.50
Oak Charlie's smoked trout crispy Scotch egg, potatoes, leeks	9.00
Wild garlic risotto, parmesan cheese cream, lamb croquette	8.00
Sicilian vegetarian Caponata on homemade toasted brown bread (vg)	7.00
Stuffed baby squid, potatoes and wild Puntarelle chicory	8.50
Lightly smoked Ham hock terrine, apple and rhubarb chutney, pickled salad and toast	8.50

MAINS

Classic British beef burger, mature cheddar, bacon, horse radish mayo, coleslaw, triple-cooked chips	14.50
Beer battered haddock, crushed peas, tartare sauce, triple cooked chips	14.50

ROASTS

All our roasts are accompanied by roast potatoes, seasonal vegetables, cauliflower cheese, gravy and a Yorkshire pudding

Striploin of beef	16.50
Leg of lamb	16.00
Loin of pork	15.50
Roasted celeriac (v, vg)	13.00

SIDES

Triple-cooked chips Roasted potatoes Mix leaf salad Buttered greens	3.50
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A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

LUNCH MENU

..... SNACK SELECTION

..... STARTERS

..... MAINS

..... CLASSICS